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## About.com French Food

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### Gougeres Recipe

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Gougeres are delicate, miniature cheese puffs. They are a popular addition to [Bastille Day celebrations](#)<sup>1</sup> and brilliant eaten with a Pastis aperitif.

**Prep Time:** 10 minutes

**Cook Time:** 30 minutes

**Total Time:** 40 minutes

#### Ingredients:

- 1 cup water
- 8 tablespoons butter, cut into ½-inch pieces
- ½ teaspoon salt
- 1 cup all-purpose flour
- 4 large eggs
- 1 ½ cups Gruyere cheese, shredded
- 3 tablespoons Parmesan cheese, grated
- 1/8 teaspoon freshly grated nutmeg
- ¼ teaspoon black pepper

#### Preparation:

Preheat oven to 375 degrees and line 2 baking sheets with parchment paper.

In a large saucepan, bring water, butter, and salt to a rapid, rolling boil. Make sure all the butter is melted, and then add flour. Stir the mixture for 20-30 seconds, until a sticky dough ball forms and begins pulling away from the sides of the pan. Reduce heat to low-medium heat and cook, stirring, for 90 seconds. Remove from heat and set aside for 5 minutes.

Beat in eggs, one at a time, along with cheeses and seasonings. Place heaping teaspoonfuls onto prepared baking sheets 1 inch apart. Bake, rotating sheets halfway through, for 25-30 minutes. The gougeres are done when they are a deep golden brown and puffed. Serve immediately.

Makes 10 servings.

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Gougeres  
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